

Jensen Swaniawski

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TECHNICAL SKILLS

Cuisine Styles

Italian

Kitchen Skills

Menu Design • Baking • Butchery

Operations

HACCP

Soft Skills

Team Leadership • Time Management • Quality Control • Training

SUMMARY

Chef with a track record building high-impact solutions and improving KPIs.

EMPLOYMENT HISTORY

Pastry Chef — Marquardt Inc (2023-12-18 - Present)

- Maintained food cost under 25% with vendor negotiations and waste controls.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 275 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.

Private Chef — Stroman - Jakubowski (2021-11-24 - 2022-01-24)

- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Friesen Group (2025-05-02 - 2025-06-10)

- Designed seasonal menu increasing revenue by 34% through optimized dish pricing.
- Catered private events for up to 72 guests with 95%+ client satisfaction.

Private Chef — Lebsack - Kovacek (2025-08-15 - 2025-09-18)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.
- Catered private events for up to 179 guests with 95%+ client satisfaction.

Pastry Chef — Moore - Stehr (2024-04-25 - 2025-12-21)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Catered private events for up to 168 guests with 95%+ client satisfaction.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.

PROJECTS

ustilo caveo - Multi-tiered hybrid capacity <https://youthful-cleaner.biz>

usitas cibus - Organized well-modulated artificial intelligence

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Torphy, Bernhard and Parker University (2023)

CERTIFICATIONS

- Food Safety Manager